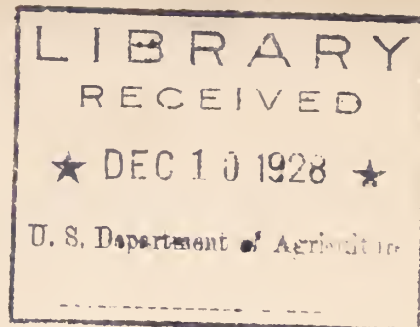


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STUFFED PORK CHOPS WITH APPLES

6 rib pork chops, 1-1/2 inches thick	2 tablespoons minced onion
2 cups fine bread crumbs	3/4 teaspoon salt
1/2 cup chopped celery and tops	1/8 teaspoon pepper
1 tablespoon chopped parsley	1/4 teaspoon savory seasoning, and
2 tablespoons butter	3 large red apples

After the rib chops are cut 1-1/2 inches thick, have the butcher slit the meat portion in half, cutting from the outer rim of fat toward the bone, so that a layer of stuffing can be inserted. Be careful, however, not to cut so that the meat is separated from the bone. Or if preferred, the pockets for stuffing the chops can easily be cut at home with a sharp knife.

Make a stuffing of the bread crumbs, celery, and other ingredients listed, except the apples. Cook the celery, onion, and parsley in the butter for 5 minutes. Add the bread crumbs and seasoning, and stir until well mixed.

Sprinkle the chops lightly with salt, pepper, and flour. Have a heavy skillet very hot and sear the chops until lightly browned on both sides. Then fill each chop with the stuffing and insert toothpicks to hold the edges together. Put the chops on a rack in a baking dish or with cover. On the top of each chop, place, skin side up, one-half of a red apple which has been cored but not pared. Cover and bake in a moderate oven from 1/2 to 3/4 of an hour, or until the meat is tender. Lift out the chops from the pan onto a hot platter and remove the toothpick skewers. Be careful to keep the apples in place on top of the chops. Garnish with parsley and serve at once.

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